Recept geschikt voor: 4 personen | **Moeilijkheid:**
Voorbereidingstijd: 5 min | **Bereidingstijd:** 20 min | **Totale bereiding:** 25 min

Bertyn producten: Teriyaki Protein Tops

Bron: bertyn.eu | Chef: Stefano Vicinoadio | © Stefano Vicinoadio

Spicy pasta with chickpeas, seitan, rocket and teriyaki cream sauce

Ingrediënten

- 500g pasta (Spelt pasta Penne)
- 1 can of chickpeas
- 250g rocket
- 1 red chili (spicy)
- 2 Teriyaki Protein Tops
- 200 g peeled cashew nuts
- 100 à 250 ml water
- Fleur de Sel (Amanprana)
- Pepper

Bereiding

1. Empty the can of chickpeas and rinse.
2. Wash the rocket and chop up the chili (fine).
3. Remove the seeds of the chili if you’re not a big fan of spicy.
4. Put some olive oil in a pan and heat; briefly roast the chopped chili.
5. Add the chickpeas and stir briefly.
6. Then add the seitan and stir again.
7. Turn down the heat and add the washed rocket.
8. Let it stew briefly.
9. Mash the cashew nuts in a blender adding a bit of water to get a creamy consistency.
10. Add the cream to the sauce.
11. Season with Fleur de Sel and pepper and let it soak for a while.
12. Next, cook the pasta al dente in generously salted water and add to the sauce.
13. Put everything back on the stove and stir well.
14. Sprinkle with roasted and coarsely chopped cashew nuts and serve.